



R E S T A U R A N T

SUMMER 2016

Sault's tasting menu \$75pp

Cheese course \$12pp supplement

Our tasting menu is crafted following traditional recipes of the Spanish gastronomy and inspired by ancient cookbooks and techniques, designed by our head chef Santiago Fernandez.

First

Gazpacho, gourmet Spanish baby sardine, sourdough, roast vegetables, hazelnut romesco

Second

Grilled scallop, sobrassada, cauliflower purée, tapioca caviar

Third

Basque-style blue swimmer crab, crispy bread tuile, paprika, potato and saffron aioli (14.50)

Fourth

Sher wagyu cecina, San Simón cheese, radish, caramelised onion, mustard leaves (14)

Fifth

Trio of lamb; loin, belly, and sweetbreads, confit tomato, black olive, roast garlic purée, lamb jus, olive oil

Sixth

Red fruit sangría, red wine ice-cream

Seventh

Menjar blanc, apricot macaron, rosewater meringue, bergamot ice-cream (15.50)

Please inform us if you have particular dietary requirements or allergies, our chef's will design an alternative option to suit your needs. Please note we are unable to split orders between the full tasting menu and à la carte.

Glossary

Basque: The Basque country is an [autonomous community](#) of northern [Spain](#). *Basque-style crab* refers to txangurro (changurro) - the [Basque crab](#), cooked with white wine, brandy, onion, leek, carrots and tomato.

Cecina: In Spanish, *cecina* means, "meat that has been salted and dried by means of air, sun or smoke". Cecina is similar to ham and in this instance is made by curing wagyu beef. The best known *cecina* is *Cecina de León*, which is made of the hind legs of beef, salted, smoked and air-dried in the province of León in north-western Spain.

Gazpacho: is a soup made of raw vegetables and served cold, usually with a tomato base, originating in the southern Spanish region of Andalusia. Gazpacho is widely eaten in Spain and neighbouring Portugal particularly during the hot summers, as it is refreshing and cool.

Menjar Blanc (Almond cream): literally meaning white food, is a typical sweet of the Catalan region of Spain. It is said to have been invented in the monasteries of Reus, sometime in the eighth or ninth century.

Romesco: Catalanian (Spanish) thick sauce made with roasted almonds, hazelnuts, tomato, garlic, capsicum, olive oil and vinegar.

Saffron: is a spice derived from the flower of *Crocus sativus*, commonly known as the "saffron crocus". Saffron crocus grows to 20-30 cm and bears up to four flowers, each with three vivid crimson stigmas, which are the distal end of a carpel.

San Simon cheese: is produced in the remote area of Galicia, Spain. San Simon is aged (from 2-5 weeks) and smoked, practices that became common-place when farmers began making the cheese without the aid of refrigeration. San Simon has a delicious, creamy buttery texture with a slightly smokey flavour. The cheese has a thin chestnut-orange rind, a soft inside and is mild but full of flavour.

Sangria: is a typical beverage from Spain and Portugal. It normally consists of red wine, chopped fruit, a sweetener, and a small amount of brandy.

Sobrassada: is [cured sausage](#) from the [Balearic Islands](#), made with ground [pork](#), [paprika](#), salt and other [spices](#).